

Peppermint Cream Pound Cake

As found in *Taste of Home* magazine



1 cup unsalted butter, softened
1/2 cup butter-flavored shortening
2 cups sugar
6 eggs
1 tsp vanilla
1/2 tsp peppermint extract
3 cups flour
1 tsp baking powder
1 cup heavy whipping cream
1/2 cup finely crushed peppermint candies

Glaze:

1-1/2 cups confectioner's sugar
1 tsp unsalted butter, melted
1/4 tsp vanilla
1/8 tsp salt
4-5 tbsp heavy whipping cream
Additional crushed peppermint candies

In a large bowl cream the butter, shortening, and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour and baking powder, add to creamed mixture alternately with whipping cream. Fold in candies.

Transfer to a well-greased and floured 10-in fluted tube pan. Bake at 325° for 1 to 1-1/4 hours or until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, combine the confectioner's sugar, butter, vanilla and salt. Stir in enough cream to achieve a drizzling consistency. Drizzle over cake. Sprinkle with additional candies. Refrigerate leftovers.